Journal of Food Engineering **16** (1992) 319–320

CONTENTS OF VOLUME 16

Numbers 1 & 2

SPECIAL ISSUE ON RHEOLOGY OF FOODS

Editorial v

Food Texture and Rheology: A Tutorial Review. 1
RAJENDRA P. BORWANKAR (USA)

Measurement of Thixotropy of Model Food Colloidal Suspensions with Step Change Shear Rate 17
J. I. AMEMIYA & C. F. SHOEMAKER (USA)

Failure Testing of Gellan Gels 25
J. LELIEVRE, I. A. MIRZA & M. A. TUNG (Canada)

Thermorheological Studies of Food Polymer Dispersions 39
STEVEN R. OWEN, MARVIN A. TUNG &
ALLAN T. PAULSON (Canada)

Rheological Characterization of Melting of Margarines and Tablespreads . . 55
R. P. BORWANKAR, L. A. FRYE, A. E. BLAUROCK &
F. J. SASEVICH (USA)

The Effect of Shear Rate and Strain on the Pasting Behavior of Food Starches . 75
JIMBAY LOH (USA)

Comparison of Small and Large Deformation Measurements to Characterize the Rheology of Wheat Flour Doughs 91
J. I. AMEMIYA & J. A. MENJIVAR (USA)

Flow Profiles in a Tube Rheometer Using Magnetic Resonance Imaging . . 109
K. L. McCARTHY, R. J. KAUTEN, M. J. McCARTHY &
J. F. STEFFE (USA)

Use of an Ultrasonic Technique to Evaluate the Rheological Properties of Cheese and Dough 127
HAE OK LEE, HUICHING LUAN & DAVID G. DAUT (USA)

Calibration of Rheological Techniques Used for Foods 151
MALCOLM C. BOURNE (USA)

Index 165

Journal of Food Engineering (**16**) (1992)—© 1992 Elsevier Science Publishers Ltd, England.
Printed in Great Britain

Number 3

Nuclear Magnetic Resonance Imaging of Fresh and Frozen Courgettes . . 167
S. L. DUCE, T. A. CARPENTER & L. D. HALL (UK)

Heat and Mass Transfer Dynamic Modelling of an Indirect Biscuit Baking Tunnel-Oven. Part I: Modelling Principles 175
I. SAVOYE, G. TRYSTRAM, A. DUQUENOY, P. BRUNET & F. MARCHIN (France)

The Use of a Time–Temperature-Integrator in Conjunction with Mathematical Modelling for Determining Liquid/Particle Heat Transfer Coefficients . . 199
ZHIJUN WENG, M. HENDRICKX, G. MAESMANS & P. TOBBACK (Belgium)

Computation of Residence Time and Energy Distributions in the Reverse Screw Element of a Twin-Screw Extrusion-Cooker 217
B. VERGES, C. BARRES & J. TAYEB (France)

Number 4

Thin Layer Drying Models for Malt 239
B. K. BALA (Bangladesh) & J. L. WOODS (UK)

Line Chilling of Beef 1: The Prediction of Temperatures 251
B. M. DRUMM, R. L. JOSEPH & B. M. MCKENNA (Ireland)

Simulation of Deep Bed Drying of Carrots 267
O. TECHASENA, A. LEBERT & J. J. BIMBENET (France)

Structure Formation in Extrusion-Cooked Starch–Sucrose Mixtures by Carbon Dioxide Injection 283
J. M. FERDINAND, S. A. CLARK & A. C. SMITH (UK)

Pervaporation of Aroma Compounds in Water–Ethanol Mixtures: Experimental Analysis of Mass Transfer 293
D. BEAUMELLE, M. MARIN & H. GIBERT (France)

Estimation of Viscous Heat Effects in Slit Flows of 98% Amylopectin (Amioca), 70% Amylose (Hylon 7) Corn Starches and Corn Meal During Extrusion . . 309
L. S. LAI & J. L. KOKINI (USA)